



Stephen Tanzer

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2015 CHABLIS

Domaine Long Depaquit (Albert Bichot)

“The challenge in 2015 was to find the balance between acidity and alcohol,” said estate manager Matthieu Mangenot. “We thought 2015 would be like 2003 but the wines do not show *surmaturité*,” he added. “They’re solid and opulent but not out of whack; 2015 was a hot year that produced fruity wines.” Mangenot credited well-timed rains for keeping the foliage more or less green all year and noted that the estate barely needed to use its sorting table for the second consecutive year. Domaine Long –Dépaquit started harvesting on September 3, with the effects of the hail worst in their Blanchots vines. Grape sugars were between 12.3% and 12.6%, and the wines were lightly chaptalized to 12.8% to 13%. The malolactic fermentations were finished before Christmas and acidity levels range between 3.6 and 3.8 grams per liter.

In the estate’s new *cuvée*, all of the crus are vinified with whole clusters and Mangenot is able to press more carefully. “Being able to work with much finer lees makes a bit difference in the wines,” he told me.

2015 Chablis Montée de Tonnerre Premier Cru Domaine Long-Depaquit (88-91)

(from vines planted in 2006; fermented and aged entirely in older barrels): Good medicinal reserve to the aromas of lime and dusty spices. Very dry and saline but with a distinctly exotic quality to its oak-driven nutmeg flavor. Reticent, savory wine.

2015 Chablis Les Montmains Premier Cru Domaine Long-Depaquit (88-91)

Aromas of lemon peel and crushed rock. Showing noteworthy mineral vivacity to the flavors of ripe peach and citrus fruits. Also conveys an impression of higher alcohol. Finishes tactile, firm and bright, with an attractive touch of sweetness to the lingering pineapple fruit.

2015 Chablis Les Vaucopins Premier Cru Domaine Long-Depaquit (90-92)

(15% aged in *fût*): Complex nose melds peach, nectarine, orange peel, minerals and dusty brown spices. In a ripely fruity style but nicely supported by minerality and harmonious acidity and complicated by saline soil tones. Finishes with good extract and lingering lemony perfume.

2015 Chablis Les Blanchots Grand Cru Domaine Long-Depaquit (89-91)

(25% oak; picked first, on September 3): Aromas of menthol and minerals, plus a note of fresh almond that carries through the palate. More floral than fruity in the early going, showing very good inner-mouth tension to the ripe peach and apricot flavors. A note of exotic lichee emerges with air. Finishes with an attractive touch of sweetness and very good lemony grip.

2015 Chablis Les Clos Grand Cru Domaine Long-Depaquit (90-92)

(aging in 35% oak, none new): Pale, bright yellow. Aromas of white peach, ginger and chlorophyll. On the palate, the ripe peach and apricot flavors are accented by spices.

2015 Chablis La Moutonne Grand Cru Domaine Long-Depaquit (91-93)

(25% oak; 12.8% alcohol): Nose dominated by crushed lime leaf. On the palate, very ripe apricot and peach fruit flavors are complicated by anise, licorice and white flowers. Quite juicy and fresh; saturates the taste buds and finishes with a positive youthful bitterness. Mangenot assured me that this very concentrated wine would show more oyster-shell minerality with extended aeration. Offers excellent potential.

